

# THE NEW PARKWAY

MAY &  
JUNE 2019

# MENU

## KEY

 VEGETARIAN  GLUTEN-FREE  
 VEGAN  CAN BE MADE...

## STARTERS

### FRIED PLANTAINS \$9

Twice fried, smashed plantains—or tostones—served with a charred jalapeño crema dipping sauce.

### KOREAN STREET TACOS \$10

A trio of Korean-inspired soft tacos: marinated ground beef topped with pickled daikon and slaw, garnished with cilantro and a Gochujang crema.

### PARKWAY WINGS \$10

Six wings tossed in lemon pepper or Sriracha-honey sauce, served with carrots or celery and your choice of ranch or blue cheese.

### CAULIFLOWER SOUP \$9

Cauliflower, onion, and potatoes simmered in a coconut milk and vegetable broth, pureed to perfection and garnished with olive oil and parsley.

### NACHOS \$10 OR \$12

Tortilla chips topped with our housemade Cheddar cheese sauce and black beans, garnished with sour cream and pickled mixed vegetables. Optional chicken add-on.

### ARANCINI \$10

Four golden arancini, made from a savory mushroom, parsley, and Swiss risotto, served atop a marinara sauce.

### ROASTED BEET AND CITRUS SALAD \$10 \*

Sliced Beets, citrus rounds, pickled fennel, and radishes, served on a bed of arugula and garnished with feta, almonds, and white wine vinaigrette. Optional chicken add-on.

### JICAMA SALAD \$10 \*

Jicama sticks served with citrus segments, avocado, snap peas, roasted pumpkin seeds, and pickled red onions served with Tajin and a white wine vinaigrette.

## SANDWICHES

### COW OR VEGGIE BURGER \$11 \*

Your choice of all beef (cooked medium well) or our housemade vegan patty (brown rice, mushrooms, carrots, oats, and garbanzo and black beans) served with arugula, pickles, and aioli, all atop a housemade bun.

### BREAKFAST SANDWICH \$11 \*

An egg and bacon—porky or vegan—breakfast sandwich served with melted Cheddar and lemony arugula on a housemade bun.

### CHICKEN PARMESAN \$13

A melty combination of a deep-fried chicken thigh and fresh mozzarella, oozing with hot marinara and served on a housemade bun.

### PASTRAMI REUBEN \$12

Hot pastrami with Swiss cheese, sauerkraut, and Thousand Island dressing served on rye.

### TOFU BANH MI \$11

Marinated tofu with a pickled carrot and daikon blend, served with cucumbers and a Sriracha aioli on a housemade roll.

## ENTREES

### CURRY FRIED CHICKEN AND DRAYMOND GREENS \$14

Deep fried, curry marinated chicken thigh served atop lemon butter sautéed greens.

### LOCO MOCO \$13 \* \*

A hearty Hawaiian favorite made up of rice topped with mushrooms, gravy, a fried egg, and your choice of either a beef or vegan patty.

### SPAGHETTI & MEATBALLS \$12

Two housemade all beef meatballs in a marinara sauce served atop a bed of spaghetti.

### KIMCHI FRIED RICE \$11 \*

Kimchi and vegetable fried rice garnished with a fried egg and parsley.

## PIZZAS

### CHEESEBURGER + FRIES PIZZA \$20

It's a burger. It's fries. It's a pizza. It's a burger pizza with all the fixins atop a sesame seed pie.

### CAULIFLOWER SRIRACHA \$19

Deep fried cauliflower with mozzarella, blue cheese, and parsley atop a honey-butter-Sriracha sauce base.

### BASIL ARTICHOKE PIZZA \$20

Housemade basil pesto topped with a zesty mix of artichokes, shallots, capers, walnuts, and lemon with vegan mozzarella.

### PIZZA PLUS \$17 + \$1.50

This is a 16" pizza with marinara and mozzarella and your choice of the following (\$1.50 each topping):

Pepperoni	Cauliflower
Sausage	Kalamata Olives
Grilled Chicken	Black Olives
Bacon	Feta Cheese
Capers	Fresh Mozzarella

### PERSONAL PIZZA \$10 \*

This is a 9" pizza with marinara and mozzarella and your choice of one of the above.

## KIDS MENU

### CHICKEN QUESADILLAS \$9 \*

Grilled chicken and Cheddar within a flour tortilla. Served with a side of sour cream and carrots.

### PUP IN A BLANKET \$9 \*

A beef, turkey, or vegan dog wrapped in dough and deep fried, served with carrots and chips.

### CHICKEN TENDERS \$9

Two tenders, fried to order, accompanied by either chips or carrot sticks.

Please note that gratuity is included in our prices. Prices do not include sales tax.